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STUFFED CHILI RELLENO PEPPERS (Serves 4-6)

½ lb. ground meat seasoned with taco seasoning
½" Wesson Blend oil in fry pan
6 large Hatch's or Ortega chili peppers, stems on
1½ - 2 c. Fiesta cheese, shredded
1 c. flour
1 c. salsa
Salt and pepper to taste



Roast peppers on barbecue or in a 400°F oven, or until skin blisters.
Put in Ziploc bag and seal until cooled.

Peel skin off peppers and set aside.
Slit pepper long ways.
Stuff with meat and shredded Fiesta cheese. (Do not overstuff.)

Beat 3 egg whites until stiff.
Beat yolks separately.
Blend yolks with stiff whites.

Heat oil in skillet on high.
Dip in flour, then egg mixture, and put in skillet cut side up.
When browned on bottom, turn and brown other side.
May require 2 to 3 turns to brown evenly.

Serve immediately topped with salsa.
Salt and pepper to taste.